Peach Fluff Pie-Filling

PEACH FLUFF FILLING

2 tablespoons sugar
3 tablespoons flour
¼ teaspoon salt
⅔ cup peach juice
16 diced marshmallows (¼ lb.)
1 egg
1 tablespoon gelatin
¼ cup cold water
1½ cups canned, sliced cling peaches
1 tablespoon lemon juice
1 teaspoon grated lemon rind
½ cup heavy cream

Combine sugar, flour, salt and juice in double boiler and heat over hot water. Add marshmallows; cook until thick (about 15 mins.). Stir in beaten egg and cook 2-3 mins. Add gelatin dissolved in water. Cool slightly, pour over drained peaches. Add lemon juice and rind. Whip cream; fold into cooled mixture. Fill pie shell. Chill. Top with peaches and extra whipped cream.